



Atrea Skid Rosé 2016

Vintage and Appellation

Mendocino County Rosé Wine 2016

Production Information

Bottled March 2, 2017

Release Date: March 17, 2017

Production: 450 cases

Blend Composition/Technical Data

100% Organic Malbec grapes

12.9% alcohol by volume

6.2 g/L titratable acidity

pH 3.47

Vineyards and Harvest

Planted in 1999 and farmed organically from the outset, our CCOF-certified Skid Row Vineyard is the westernmost block on the Saracina Ranch Vineyards, marked by black clay and gravelly soils at the base of the foothills. We harvested the Malbec at sunrise on September 9, 2016.

Winemaking and Cooperage

The fruit was harvested especially for our Rosé program, destemmed, and the whole berries transferred directly into the press for a two-hour soak, then pressed gently to tank. The settled juice was fermented to dryness in small stainless barrels and tanks. The barrel and tank lots were assembled with fine lees in December and left on those lees until two weeks prior to bottling in March 2017.

Winemaker Alex MacGregor's Comments

Our beautifully pale-hued 2016 Skid Rosé is our most charming version to date, with subtle barely ripe strawberry, peach pit, and citrus notes. Coming in at just 12.9% alcohol, and reminiscent of a classic Provencal Rosé, it is engaging and satisfying yet light on its feet. Rosé is the perfect patio wine for summer barbecues since it pairs so well with tomato salads, almost any cheese, grilled seafood or sausages, not to mention with a simple summer dessert of sliced fresh fruits. With its versatility of flavors, our Rosé should find a place at any Thanksgiving table as well.